

# MONTANARO

DISTILLERIA FONDATA NEL 1885

## LE GRAPPE: GLI OMETTI

### WHITE GRAPPA MADE FROM PURE SELECTED ARNEIS GRAPE MARCS ONLY.

The characteristic of this grappa is the marked floral and herbaceous fragrance typical of the original vine which explodes in the mouth with the first sip. Very pleasant grappa and easy to drink.

### RAW MATERIAL

Pure selected Arneis grape marcs only.

### DISTILLATION AND PRODUCTION CYCLE

Batch (discontinuous) distillation in small copper "boiler" and separation of good alcohol from methyl alcohol using double column.



Distilled according to the Montanaro traditional method: alembics in copper, steam powered.



Refinement in stainless steel.

### TASTING NOTES

Fresh and herbaceous with a very intense aroma, a full explosive, clean and fruity taste.



Clear, limpid and crystalline.



Herbaceous, fresh.



Explosive and intense taste typical of the original vine. fresh and natural.



## GRAPPA DI ARNEIS DI PURA VINACCIA

% 43°

50 - 70 cl

